

Applicant Information

Name: <u>Hendrix, Antonio</u>	Interviewer: <u>K.S.</u>
Date: <u>5/17/19</u>	Rate of Pay:
Position (s) Applied for:	Referred by: <u>II Taylor</u>

Test Scores						Seeking	
Server	<u>19</u>	/35	%	Bartender	/30	%	Full-Time
Prep Cook		/15	%	Barista	/10	%	
Grill Cook		/40	%	Cashier	/15	%	
Dishwasher	<u>9</u>	/10	%	Housekeeping	/16	%	

Relevant Experience & Summary of Strengths

<u>Server</u>	<u>Buffet Service</u>	<u>Cook</u>	<u>Total of 2 yrs. in Food Service/Hospitality</u>
<u>Bartender</u>	<u>5 hrs/00</u>	<u>Dish: 3 Sink or Machine</u>	<u>\$15.50</u>
<u>Cashier</u>	<u>No restrictions or mandatory classes at this time</u>	<u>House Keeper</u>	<u>White & hom pac machine method 1 yr.</u>
<u>Concessionaire</u>			

P.O.S. Experience: Y / N details: _____

Transportation	Car	Public Transit	Carpool (Rider / Driver)
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Regions Available to work	SF City	SF North	SF Peninsula	East Bay	Outer East Bay
	San Jose	South San Jose		SJ Peninsula	

Certifications (if any)	TiPS	Serv-Safe	30 days	LEAD	Other _____	Will Submit
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Availability	Open	AM only	PM only	Weekdays only	Weekends only
Details:	<u>Not sure of restrictions,</u>				

Uniforms Owned:	Bistro	Black Bistro	Tuxedo	1/2 Tuxedo	Black Vest	Long Black Tie
Chef Coat	Chef Pants	Knives	Black Pants	Non-Slip Shoes	Bow Tie	Other: _____
Would you recommend this applicant for Acrobat Academy?			Convention Candidate?			Other Languages Spoken:



NOTICE TO EMPLOYEE
Labor Code section 2810.5

EMPLOYEE

Employee Name: Hendrix, Antonio
Start Date: 5/31/19

EMPLOYER

Legal Name of Hiring Employer: S.E Scher

Is hiring employer a staffing agency/business (e.g., Temporary Services Agency; Employee Leasing Company; or Professional Employer Organization [PEO])? Yes No

Other Names Hiring Employer is "doing business as" (if applicable):

Acrobat Outsourcing

Physical Address of Hiring Employer's Main Office:

303 Hegenberger Road Suite 300, Oakland, CA. 94621

Hiring Employer's Mailing Address (if different than above):

Hiring Employer's Telephone Number: 415-431-8826

If the hiring employer is a staffing agency/business (above box checked "Yes"), the following is the other entity for whom this employee will perform work:

Name: _____

Physical Address of Main Office: _____

Mailing Address: _____

Telephone Number: _____

WAGE INFORMATION

Rate(s) of Pay: Dish: \$15.50 Overtime Rate(s) of Pay: 1.5X

Rate by (check box): Hour Shift Day Week Salary Piece rate Commission

Other (provide specifics): _____

Does a written agreement exist providing the rate(s) of pay? (check box) Yes No

If yes, are all rate(s) of pay and bases thereof contained in that written agreement? Yes No

Allowances, if any, claimed as part of minimum wage (including meal or lodging allowances):

(If the employee has signed the acknowledgment of receipt below, it does not constitute a "voluntary written agreement" as required under the law between the employer and employee in order to credit any meals or lodging against the minimum wage. Any such voluntary written agreement must be evidenced by a separate document.)

Regular Payday: FRIDAY

Insurance Carrier's Name: Integro USA Inc. dba Integro Insurance Brokers

Address: 1 State Street Plaza, 9th floor, New York, NY, 10004

Telephone Number: 212-295-5440

Policy No.: LDC4042609 AOS

Self-Insured (Labor Code 3700) and Certificate Number for Consent to Self-Insure: _____

Paid Sick Leave

Unless exempt, the employee identified on this notice is entitled to minimum requirements for paid sick leave under state law which provides that an employee:

- a. May accrue paid sick leave and may request and use up to 3 days or 24 hours of accrued paid sick leave per year;
- b. May not be terminated or retaliated against for using or requesting the use of accrued paid sick leave; and
- c. Has the right to file a complaint against an employer who retaliates or discriminates against an employee for
 1. requesting or using accrued sick days;
 2. attempting to exercise the right to use accrued paid sick days;
 3. filing a complaint or alleging a violation of Article 1.5 section 245 et seq. of the California Labor Code;
 4. cooperating in an investigation or prosecution of an alleged violation of this Article or opposing any policy or practice or act that is prohibited by Article 1.5 section 245 et seq. of the California Labor Code.

The following applies to the employee identified on this notice: (Check one box)

- 1. Accrues paid sick leave only pursuant to the minimum requirements stated in Labor Code §245 et seq. with no other employer policy providing additional or different terms for accrual and use of paid sick leave.
- 2. Accrues paid sick leave pursuant to the employer's policy which satisfies or exceeds the accrual, carryover, and use requirements of Labor Code §246.
- 3. Employer provides no less than 24 hours (or 3 days) of paid sick leave at the beginning of each 12-month period.
- 4. The employee is exempt from paid sick leave protection by Labor Code §245.5. (State exemption and specific subsection for exemption): _____

ACKNOWLEDGEMENT OF RECEIPT

(Optional)

K.M. Sowell
(PRINT NAME of Employer representative)

KMS
(SIGNATURE of Employer Representative)

5/31/19
(Date)

Antonio Hendrix
(PRINT NAME of Employee)

Antonio Hendrix
(SIGNATURE of Employee)

5-31-19
(Date)

The employee's signature on this notice merely constitutes acknowledgement of receipt.

Labor Code section 2810.5(b) requires that the employer notify you in writing of any changes to the information set forth in this Notice within seven calendar days after the time of the changes, unless one of the following applies: (a) All changes are reflected on a timely wage statement furnished in accordance with Labor Code section 226; (b) Notice of all changes is provided in another writing required by law within seven days of the changes.

Multiple Choice

- b 1) Food is served on what side with what hand? X
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand
- b 2) Drinks are served on what side with what hand? X
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand
- b 3) Food and drinks are removed on what side with what hand? X
 a) On the left side with the left hand
 b) On the left side with the right hand
 c) On the right side with the left hand
 d) On the right side with the right hand
- A 4) What part of a glass should you handle at all times? ✓
 a) The stem
 b) The widest part of the glass
 c) The top
- d 5) When you are setting a dining room how should you set up your tablecloths? ✓
 a) Neatly and evenly across the tables
 b) The creases should all be going in the same directions
 c) The chairs should be centered and gently touching the table cloth
 d) All of the above
- d 6) If you bring the wrong entrée to a guest what should you do? ✓
 a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 c) Try to convince the guests to eat what you brought them
 d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Match the Correct Vocabulary
d Scullery ✓

A. Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary ✓

B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)

G Chaffing Dish ✗

C. Used to hold a large tray on the dining floor

A French Passing ✗

D. Area for dirty dishware and glasses

b Russian Service ✗

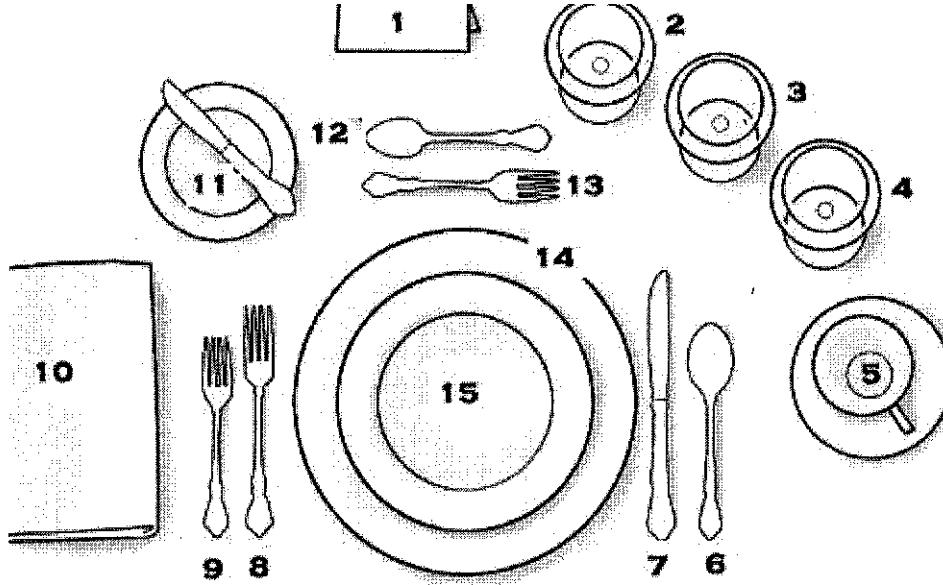
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew ✓

F. Used to open bottles of wine

C Tray Jack ✓

G. Style of dining in which the courses come out one at a time



Score / 35

Match the Number to the Correct Vocabulary

- | | |
|-------------|------------------------------|
| <u>13</u> X | Dinner Fork |
| <u>5</u> ✓ | Tea or Coffee Cup and Saucer |
| <u>17</u> ✓ | Dinner Knife |
| <u>3</u> X | Wine Glass (Red) |
| <u>9</u> ✓ | Salad Fork |
| <u>14</u> ✓ | Service Plate |
| <u>4</u> X | Wine Glass (White) |

- | | |
|-------------|-------------------------|
| <u>10</u> | Napkin ✓ |
| <u>11</u> | Bread Plate and Knife ✓ |
| <u>1</u> | Name Place Card ✓ |
| <u>12</u> | Teaspoon ✓ |
| <u>9</u> | Dessert Fork X |
| <u>6</u> | Soup Spoon ✓ |
| <u>15</u> | Salad Plate ✓ |
| <u>None</u> | Water Glass X |

Fill in the Blank

1. The utensils are placed 3 X inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Cream, Sugar ✓
3. Synchronized service is when: From ~~begins~~ The start.
4. What is generally indicated on the name placard other than the name? A greeting X.
5. The Protein on a plate is typically served at what hour on the clock? 9:00 X.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
let The cook know what it is that they want ✓